INGREDIENT

FOOD PAIRINGS: main or supporting ingredients that pair well with it.

#1. _____

#2.

HERB/SPICE/SEASONING PAIRINGS: seasonings that compliment it.

#1. _____

#2.

SAUCE/ACID/FAT PAIRINGS: sauces, oils, vinegars, citrus, dairy, butter, etc.

#1. _____

#2.

SUBSTITUTES: alternatives that can replace it when needed.

_____

DRINK PAIRINGS:

INGREDIENT

FOOD PAIRINGS: main or supporting ingredients that pair well with it.

#1. _____

#2.

HERB/SPICE/SEASONING PAIRINGS: seasonings that compliment it.

#1. _____

#2.

SAUCE/ACID/FAT PAIRINGS: sauces, oils, vinegars, citrus, dairy, butter, etc.

#1. _____

#2.

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